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Food steamer

Dear Customer,
Before using the appliance, the user should read the following instructions carefully.

Connection to the mains supply
The appliance should only be connected to an earthed socket installed in accordance with the regulations. Make sure that the supply voltage corresponds with the voltage marked on the rating label. This product complies with all binding CE labelling directives.

Familiarisation
1. Water-level indicator
2. Display area
3. Water filler opening
4. Power cord with plug
5. Lid
6. Stacking ring
7. Steamer bowl
8. Juice collection tray
9. Water container
10. Housing
11. Control panel
12. Rating label (on underside of appliance)
13. Rice container
14. Steam tube

Important safety instructions
- Before the appliance is used, the main body including the power cord as well as any attachment fitted should be checked thoroughly for any defects. Should the appliance, for instance, have been dropped onto a hard surface, it must no longer be used: even invisible damage may have adverse effects on the operational safety of the appliance.
- During operation, the appliance must be placed on a surface resistant to heat and water.
- Do not position the food steamer on or near hot surfaces or open flames such as hot-plates or gas flames. Do not operate the appliance underneath easily damaged objects or furniture such as wall-cupboards, as hot steam is emitted from the lid during use.
- **Always remove the plug from the wall socket**
  - **after use,**
  - **in case of any malfunction, and**
  - **during cleaning.**
- When removing the plug from the wall socket, never pull on the power cord; always grip the plug itself.
- Do not let the power cord hang free, and keep the cord well away from hot parts of the appliance.
- When operating this appliance, ensure that
  - only genuine accessories are used,
  - the appliance is under supervision at all times,
  - the water container has been filled with clean water.
- Do not use the food steamer without the steam tube, as this ensures that the steam is directed upwards.
- The accessible housing surfaces become very hot during operation. Do not touch any part of the appliance except the handles.
- Always use an oven cloth when removing the rice container. **Caution:** when removing the lid or lifting off the steamer bowls, beware of escaping steam and drops of hot condensed moisture: **danger of scalding**.
- This appliance is not intended for use by any person (including children) with reduced physical, sensory or mental capabilities, or lacking experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- No responsibility will be accepted if

damage results from improper use, or if these instructions are not complied with.

- This appliance is intended for domestic use only and not for commercial applications.
- In order to comply with safety regulations and to avoid hazards, repairs of electrical appliances must be carried out by qualified personnel, including the replacement of the power cord. If repairs are needed, please send the appliance to one of our customer service departments. The address can be found in the appendix to this manual.

Before using for the first time

Remove any packing materials completely, and clean the appliance as described in the section ***General Care and Cleaning*** below.

Operation

- Before the appliance is used, the water container must be filled with cold, clean water, observing the **maximum** marking.
- Place the steam tube into the centre of the water container, ensuring that the three small openings on the tube fit properly onto the corresponding alignment studs in the container.
- Fit the juice collection tray onto the housing and make sure it is safely attached.
- The steamer bowls can be stacked as desired. However, ensure that stacking rings are placed between the bowls.
- Place the food to be cooked into the steamer bowl. Larger food items require a longer cooking time; they should therefore be placed in a lower bowl.
- When steaming food, always use the steamer bowls. Do not put food directly into the water container or the juice collection tray.
- When cooking rice, the rice container must be placed inside the lowest bowl. Fill the container with rice to a maximum of 375 g.
- Place the steamer bowls on the juice collection tray.
- Close the lid.
- Carefully check that all parts of the assembly have been correctly fitted and are safely connected.
- Insert the plug into a suitable wall socket.
- First set the current time by pressing the **MENÜ** -key and then using the **+** and **−** keys to adjust the hour. Press **MENÜ** again to change to the minutes' setting. Again, use the **+** and **−** keys to adjust the minutes.
- Set the desired steaming time as described in the section '*Menus*' and start the programme.
- While steaming is in progress, a certain amount of water evaporates from the water container. To prevent it from evaporating completely, it is important to replenish the water in good time. Refill with a sufficient amount of water through the water filler opening.
- Once the programmed steaming time has elapsed, an acoustic signal is heard. The arrow symbol ▼ appears on the display right above the symbol , indicating that the pre-set cooking time has elapsed.
- Carefully proceed to lift off the steamer bowls from the appliance and place them on a surface resistant to heat and water.
- Always use an oven cloth when removing the rice container: hold the container only by its handles.
- Always remove the plug from the wall socket after use; allow sufficient time for the appliance to cool down.

Menus

The food steamer offers 6 different menus, which can be called up with the **MENÜ** -key.

Symbol	Food-type	Pre-set time
	Poultry	0:25
	Fish	0:15
	Meat	0:20
	Rice	0:30
	Eggs	0:20
	Vegetables	0:20

The menu selected is indicated by the arrow ▼ next to the symbol on the display.
Following menu selection, the pre-set time can be adjusted by using the + and − keys. The maximum pre-programmable cooking time is 60 minutes.

Timer-delayed start
The timer function can be used to delay the start of the cooking programme (e.g. 1 hour later). After menu selection, press the + and − keys simultaneously and proceed to set the desired timer-delay. The **MENÜ** -key is used to change between hours and minutes. The maximum pre-programmable timer-delay is 24 hours.
To exit the timer-delay menu, press the + and − keys again simultaneously.

- But note that the appliance should not be left unattended during operation: it may become necessary to replenish the water as it evaporates.

Example:
250g of vegetables, 8 minutes' cooking time, 1 hour 15 mins'. timer-delay

1. Press the **MENÜ** -key until the arrow symbol ▼ appears on the display next to the symbol . In addition, the display shows **0:20**.
2. Use the + and − keys to set the required cooking time until the display shows **0:08**.
3. Press + and − simultaneously to set the desired timer-delay; the display shows **0:00**, and the arrow symbol ▼ appears above the symbol .
4. Press + or − until the display shows **1:00**.
5. Press the **MENÜ** -key to set the timer-delay to minutes.
6. Press + or − until the display shows **1:15**.
7. Press + and − again simultaneously to confirm the timer-delay setting. The display now shows **0:08** again.
8. The programme can be started by pressing the ⏻ -key. The display shows **1:15.** Once the pre-programmed timer-delay has elapsed, the **0:08** minutes cooking process starts automatically.
9. To cancel the cooking process, press the ⏻ -key again.

Useful hints

- To ensure proper steam circulation, make sure that the food items are evenly spaced out and not placed too close to each other inside the steamer bowl.
- The steaming time largely depends on various factors such as the size, quality, consistency and nature of the food to be cooked, as well as the spacing between the pieces.
- Generally, best results are achieved when the pieces are similar in size. However, should it be necessary to steam pieces of different sizes, the larger pieces should be placed in a lower bowl.
- If different types of food are to be placed in the steamer bowls, first ensure first that their flavours are compatible.
- In addition, when steaming different types of food with different cooking times, place those items with the longest cooking time in the lower steamer bowl. To ensure that all food will be ready at the same time, we recommend the following method: begin by steaming the larger items first (i.e. those in the lower bowl), until their remaining cooking time

equals the cooking time of the food yet to be cooked; now add the other bowl(s) to the assembly.
- When steaming larger food quantities, carefully remove the lid halfway through the steaming process, turn the food over and replace the lid. **Caution**: beware of escaping steam: there is **danger of scalding**.
- The juice collected in the collection tray during the steaming process can be used for sauces etc.

Type of food		**Weight (in g)**	**Steaming time (in minutes)**	**Remarks**
Fish fillet	fresh	250	8	prepare before steaming
Fish steak	eel, herring	250	10	prepare before steaming
Lobster	fresh	2 pieces	6:30	
Mussels, clams	fresh	500	8	
Chicken parts	boneless	500	10	remove fat
Mutton	steak	500	11	remove fat
Pork	steak	500	13	remove fat
Beef	steak	500	11	remove fat
Cauliflower	fresh	500	14	turn halfway through steaming
Potatoes	fresh	500	14	turn halfway through steaming
Spinach	fresh	250	7	
Vegetables	fresh	250	8	
Mushrooms	fresh	250	12	turn halfway through steaming
Rice		375	32	fill the rice container with 375ml of cold water first

The steaming times listed are approximate only, as each type of food to be cooked is of a different nature and consistency.

General Care and Cleaning
- Before cleaning the appliance, ensure it is disconnected from the power supply and has cooled down completely.
- To avoid the risk of electric shock, do not clean the appliance with water and do not immerse it in water.
- Do not use abrasives or harsh cleaning solutions.
- The exterior of the appliance may be cleaned with a damp, lint-free cloth.
- The lid, steamer bowls, stacking rings, rice container, steam tube and juice collection tray can be cleaned with hot water or in a dish-washer.
- Pour any remaining water out of the water container and wipe it clean.

Descaling

Depending on the frequency of use as well as the water quality in your area, lime deposits may build up on the heating element. It is advisable to remove any such deposits at regular intervals. A mixture of water and three tablespoons of vinegar essence is suitable.
- Fill the water container to its **maximum** marking.

– Add three tablespoons of vinegar essence.
– Do **not** fit any attachments.
– Insert the plug into a wall socket.
– Select any menu programme.
– Set the timer to 5 minutes and press the ⏻ -key to start the programme.
● Do **not** inhale the fumes emitted during the descaling process.
– Once the acoustic signal is heard, remove the plug from the wall socket and allow sufficient time for the appliance to cool down.
– Empty the water container.
● Do not pour descalers down enamel-coated sinks.
– Pour any remaining water out of the water container and wipe it clean.

Additional accessories
Additional steamer bowls may be obtained through SEVERIN Service, quoting the article number of the appliance.
However, do not stack more than a total of 3 bowls at any time.

Disposal

Do not dispose of old or defective appliances in domestic garbage; this should only be done through public collection points.

Guarantee
This product is guaranteed against defects in materials and workmanship for a period of two years from the date of purchase. Under this guarantee the manufacturer undertakes to repair or replace any parts found to be defective, providing the product is returned to one of our authorised service centres. This guarantee is only valid if the appliance has been used in accordance with the instructions, and provided that it has not been modified, repaired or interfered with by any unauthorised person, or damaged through misuse.
This guarantee naturally does not cover wear and tear, nor breakables such as glass and ceramic items, bulbs etc. If the product fails to operate and needs to be returned, pack it carefully, enclosing your name and address and the reason for return. If within the guarantee period, please also provide the guarantee card and proof of purchase.